Portland Veterans Affairs Medical Center

Calorie content of Foods and Beverages

Starches/Breads

80 calories per serving **Serving Size**

Cereals/Beans/Grains/Pasta

Cereal, cooked 1/2 cup

(oatmeal, cream of wheat, rice, etc)

Cereal, dry (see box)

(less than 100 calories per serving)

(Serving sizes vary.)

Beans, cooked or canned 1/3 cup

(all kinds)

Rice, cooked (all kinds) 1/3 cup

Pasta, cooked (all kinds) 1/2 cup

Starchy Vegetables

Corn, cooked or canned 1/2 cup Corn meal, uncooked (matzo meal) 2 Tbsp Peas (green), cooked or canned 1/2 cup Plantain (green, mature), cooked 1/2 cup 1 small (3oz) **Potato** Baked, boiled; steamed 1/2 cup

Squash (winter, acorn, hubbard) 1 cup Yam or sweet potato 1/2 cup

Breads

Bread (whole wheat, rye, white) 1 oz. slice Bagel 1/2 (1 oz)

Sandwich bun/roll

(hamburger, hotdog, kaiser) 1/2 Roll (dinner, hard) 1 small English muffin 1/2 Pita pocket bread (6"-8" across) 1/2 Tortilla (6" corn or 8" flour)

1

Dumplings or gnocchi; steamed 1/2 cup





Crackers/SnacksServing SizeGraham crackers (squares)3Crackers (80 calories/serving)4-6Pretzels (hard)3/4 ozPopcorn (plain, popped)3 cups



Starches and Breads with Fat 125-150 calories per serving

Biscuit (2 ½")	1
Corn, taco, or tortilla chips	1 oz
Potato chips	10
Refried beans	1/3 cup
Spaghetti sauce or marinara sauce	1/2 cup
Rice (fried, Spanish)	1/2 cup



Fruits

60 calories per serving

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Apple, raw (2" across)	1
Applesauce (no sugar added)	1/2 cup
Banana (medium)	1/2
Berries (raspberries, boysenberries)	1 cup
Berries (blackberries, blueberries)	3/4 cup
Cantaloupe or honeydew melon	1 cup
Cherries, raw (large)	12
Grapefruit (medium)	1/2
Grapes (small)	15
Mandarin oranges	3/4 cup
Mango, fresh (small)	1/2
Orange (2 ½ across)	1
Papaya	1
Peach or pear (2 ³ / ₄ across)	1
Pineapple, fresh	3/4 cup
Plums, raw (2" across)	2



Fruit Juices

Watermelon

Raisins

Apple, orange, or grapefruit	1/2 cup
Cranberry, grape, or prune	1/3 cup



2 Tbsp.

1 3/4 cup



Vegetables

25 calories per serving Serving Size

cooked1/2 cupraw1 cup

Beans (green, waxed, snap, Italian)

Bean sprouts

Beets

Broccoli

Brussel sprouts

Cabbage

Carrots

Cauliflower

Celery

Cucumber

Eggplant

Greens

Lettuce

Mushrooms

Okra

Onion

Pea pods or snow peas

Peppers

Radishes

Sauerkraut

Spinach

Squash (summer)

Tomato

Tomato or vegetable juice

Water chestnuts

Zucchini







Meat and Meat Substitutes

Lean Meats Serving Size

55 calories per serving

Cheese with 1-3 grams fat per oz 1 oz Chicken or turkey, skin removed 1 oz Lean beef (round, extra lean ground 1 oz

round, flank steak)



Fish; fresh or frozen	1 oz
Shellfish (clams, crab, lobster,	1/4 oz
octopus, shrimp, squid)	
Tuna; canned in water	1/4 cup

1 oz

1/4 cup

Lean pork (canadian bacon, ham)



Medium-fat Meats

Cottage cheese (low-fat)

75 calories per serving

Beef, pork, or lamb (most cuts)	1 oz
Cheese with 4-5 grams fat per oz	1 oz
Egg	1
Liver	1 oz
Cheese, low-fat, part skim	
(ricotta, string cheese)	1 oz



Milk and Milk Products

Skim Milk and Products	Serving Size
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90-110 calories per serving

Skim, ½%, or 1% milk	8 oz
Buttermilk (low-fat)	8 oz

Yogurt (non-fat, plain or

artificially sweetened) 8 oz

Hot cocoa from mix

(artificially sweetened) 1 envelope



Low-fat Milk and Products 120-150 calories per serving

2% milk	8 oz
Yogurt, regular, plain	8 oz

Whole Milk and Products

150-170 calories per serving

To reduce your intake of cholesterol and saturated fat, limit or avoid foods in this group.

Whole Milk	8 oz
Yogurt, regular, plain	8 oz

Fats 45 calories per serving Unsaturated fats

Serving Size

Avocado, 4" across	1/8
Margarine, stick, tub	1 tsp
Margarine, diet	1 Tbsp
Mayonnaise, regular	1 tsp
Mayonnaise, reduced-calorie	1 Tbsp
Pesto Sauce	2 tsp
Salad dressing, regular	1 Tbsp
Salad dressing, reduced-calorie	2 Tbsp
Oil (canola, corn safflower,	1 tsp
sunflower, olive, soybean,	
peanut, sesame)	
Nuts or seeds	1 Tbsp







Saturated Fats

Bacon	1 slice
Butter	1 tsp
Chicken fat, pork fat, or beef fat	1 tsp
Lard	1 tsp
Nondairy creamer, liquid	2 Tbsp
Nondairy creamer, powdered	4 tsp
Cream (light table, coffee, sour)	2 Tbsp
Cream cheese	1 Tbsp





January 2003

Reference

Mahan, L and Escott-Stump, S. Krause's Food, Nutrition and Diet Therapy, 10th ed. 2000.